

SOCIAL AND PERSONAL

Miss Arline Clevenger entertained a group of young people Monday evening at her home on Lee street, in honor of her cousin, Arthur Clevenger. Various games were played during the evening and at a late hour delicious refreshments were served. Those present were Misses Betty Johnson, Thelma Childreth, Neva Edwards, Nina Clark, Flossie Penland, Katherine Wells, Ruth Edwards, Marie Maxwell, Fay Hutchinson, Grace Edwards, Sophia Fikin, Nola Childreth, Mrs. Welch, Elizabeth Fikin and the hostess, Arline Clevenger. The Mesas were Nelson Adams, De Vayne Livermore, Harold Goedeck, Marion Hoaglin, Lloyd Montgomery, Robert Schaefer, Frank Fikin, Starling Livermore and Arthur Clevenger.

Many preparations are being made for the Halloween Ball which the ladies of the Civic Club will give in Eagle-Woodman Hall on October 31 and a great deal of interest is being taken socially. The club is \$65 in debt and the funds raised from the dance will be used to cancel the obligation and also for needed civic improvements. Unique and attractive decorations are being planned.

C. M. Bishop of Pendleton, is registered at Hotel Portland, Portland, Oregon.

Tomorrow evening the parent-teacher association of the Lincoln school will have charge of the program in connection with child welfare exhibit at the library auditorium. Dr. W. D. McNary will discuss the child welfare work, a vocal solo will be contributed by Miss Esther South and a piano number by Mrs. Edgar P. Averill.

The Washington association had charge of the program last evening and there was a very good attendance. Much interest was shown in the screens which illustrate the various phases of the important work the state commission is doing and contemplating doing if proper legislative assistance can be secured. Tonight the Hawthorne association will have charge and has arranged a very good program.

Friday afternoon of this week the parent-teacher association of the Lincoln school will meet at the school building at 3 o'clock.

Mr. and Mrs. A. B. McNary, formerly well known farmers of Stage Gulch, are visiting friends in the city. They are now running a dairy at Goble, near Portland.

Using Golden West coffee, eh? Well then tell a friend what you think of it!

Golden West Coffee is "Just Right"

A charming little farewell attention, in the nature of a surprise party was paid Mrs. S. E. Paine yesterday by sixteen of her neighborhood friends who gathered at the home of Mrs. Wesley N. Matlock for a delightful afternoon of sewing and chatting. Mrs. Paine leaves today to make her home in Wyoming and her departure is much regretted by a wide circle of friends and acquaintances. During the afternoon a set of sterling silver spoons was presented Mrs. Paine as a parting gift. The guest list included Mrs. Herbert Greene, Mrs. W. N. Matlock, Mrs. John Vaughan, Mrs. G. I. La Dow, Mrs. La Dow, Mrs. A. Koepfen, Mrs. Fred Koepfen, Mrs. L. U. Temple, Mrs. C. W. Goodman, Mrs. Earl Tulloch, Mrs. Charles Bond, Mrs. N. V. Van Petten, Miss Grace Van Petten, Mrs. W. C. E. Pruitt, Mrs. Ed Williams and Mrs. M. A. Sprinkle.

Mrs. Royal M. Sawtelle and Mrs. Merle R. Chessman were hostesses last night to the Fortnightly Bridge Club members, the meeting being held at the home of Mrs. Sawtelle. Five tables were arranged for play, high honors falling to Miss Edna Zimmerman and James R. Bowler.

A pleasant afternoon over the bridge tables was enjoyed by the members of the North Side Bridge Club who were entertained by Mrs. J. N. Burgess yesterday afternoon at her home on Jefferson street. The dainty gift for high score was captured by Mrs. C. M. Stype. Guests other than club members included Mrs. P. E. Judd, Mrs. R. N. Stanfield, Mrs. G. I. La Dow, Mrs. Frank Frazier and Mrs. G. W. Phelps.

More than 125 members and friends of the Artisans were present last evening to greet H. S. Hudson, supreme master Artisan, who with Dr. Eschelman of Portland paid an official visit to the local lodge. A very enjoyable program was presented including a violin solo by Miss Helen Candlish, a reading by Miss Fleta Hall and a vocal solo by Miss Alma Scheer. This was followed by an excellent talk on "Fraternity and Whole Family Protection," by H. S. Hudson. A banquet, with dancing until midnight concluded the evening's festivities which were thoroughly enjoyed.

The Thursday Afternoon Club will meet tomorrow afternoon in the club rooms of the library with Mrs. Lina H. Sturgis and Mrs. George A. Hartman as hostesses.

E. S. Sleeman and family of Helix left today for a three month's visit in Canada.

Mike Pierce of Athena was in the city yesterday.

E. Cannon of Weston spent last night in Pendleton.

H. J. Taylor left on train No. 17 today for Portland.

Mr. and Mrs. C. C. Van Orsdale of Portland are now visiting in the city. Judge C. H. Marsh has returned from a few days visit in Portland.

Lawrence Lieualten, prominent Adams farmer, was in the city yesterday.

Roland Oliver returned this morning from Portland, where he had been for several days.

Mrs. Adolph Schaefer and little daughter left this morning for Baker to be the guests of friends.

Bruce Dennis, who recently sold the La Grande Observer, spent yesterday in Pendleton. He has not quite decided what venture to take up next.

TEACHERS INSTITUTE PROGRAM ANNOUNCED

Prominent Educators and Instructors Together With Splendid Musical Talent Is Listed for Three Day Affair, Beginning Oct. 31.

A number of the northwest's most prominent educators listed as instructors and lecturers and some splendid talent on the entertainment program, County Superintendent Young has completed arrangements for the annual Umatilla county teachers' institute to be held in Pendleton Nov. 1, 2 and 3. All sessions will be held in the high school auditorium.

The list of instructors includes: J. A. Churchill, superintendent of public instruction; J. H. Ackerman, president Oregon Normal School; E. J. Klemme, superintendent of City Schools, Ellensburg, Wash.; J. C. Herberman, Seattle, Wash.; Carl Gregg Doney, president Willamette University; Fred C. Ayer, department of education, University of Oregon; Earl Kilpatrick, extension department, University of Oregon; H. C. Seymour, state leader industrial clubs O. A. C.; J. E. Snyder, pastor Presbyterian church, Pendleton; H. H. Hubbell, pastor Christian church, Pendleton; Mrs. M. L. Fulkerson, Salem, Oregon; J. G. Kilpack, state investigator boys' and girls' aid society, A. T. Park, superintendent of city schools, Pendleton; H. W. Drew, principal union high school, Helix; Miss Sabra L. Nason, county librarian.

Charles H. Jones will direct the musical program and Miss Mae Poulson and Miss Annie McEwen will be accompanists.

The soloists will be Mrs. Myra Wylie Forshaw, Miss Mayree Snyder, Miss Gaynell Baldwin, Mrs. Frank E. Boyden, Miss Edna Zimmerman, Miss Esther South, Mrs. Carlton Power, Mrs. Ralph G. Saling and Walter Rose.

The full program is as follows:

Tuesday Evening,
8:15—Reading..... Zora Augusta Shaw

Wednesday Morning,
Invention—Rev. R. E. Gornall,
Pastor Methodist Episcopal Church
Address of Welcome..... H. H. Hubbell
Responses..... Prin. H. W. Drew

Vocal Solo—
(a) "The Star" (Rogers)
(b) "Where Blossoms Grow"
(San Soco) Myra Wylie Forshaw

Address—"A Survey of the Surveyed"—Mrs. M. L. Fulkerson
Address—"Rocking the Boat"—J. A. Churchill

Wednesday Afternoon,
1:15—Opening Exercises.
Address—"The County Library; An Open Door to County Teachers"—Miss Sabra L. Nason

Address—"The Hope of the Nation"—J. G. Kilpack
1:50—Duet—"Venetian Boat Song" (J. Blumenthal) Mrs. Carlton Power, Walter Rose.

Address—"Lincoln: An Educational Guide"—J. C. Herberman
Address—"The Teacher and the Opportunity"—E. J. Klemme

3:30—Departments.
Room 2—"The Teaching of Phonics Principles"—Mrs. Fulkerson
Room 12—"The Elementary Course of Study"—Mr. Churchill

Room 19—High School Education: Self Expression—Mr. Herberman
Auditorium—Rural, "The Lazy Boy"—Mr. Klemme

4:00—Demonstration of the care of the school library at the county library building by Miss Nason and assistants.

Wednesday Evening,
8:15—Auditorium.
Kekuku's "Hawaiian Quintette"

Thursday Morning,
(Continued on Page 12.)

When You Buy Your Piano

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WARREN'S MUSIC HOUSE

814 Main Street. Telephone 524

Room 19—High School Education: Self Expression—Mr. Herberman
Auditorium—Rural, "The Lazy Boy"—Mr. Klemme
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around. Place on rack in roasting tin. Then pour half gill water in the pan. Spread a tablespoon of melted lard over the top of lamb, set to roast in oven 50 minutes, turning and frequently basting. Remove, untie, dress on a large hot platter, skim fat from surface of gravy in pan, pour in one gill of demiglace, boil five minutes, strain sauce over lamb and serve.

ENGLISH TEA CAKE.
One pint sifted flour with 1 heaping

teaspoon baking powder, 2 eggs, 1 tablespoon sugar, butter size of an egg, 1 cup chopped raisins, milk enough to make a good batter. Bake 20 minutes in a hot oven, split and butter.

LAMB SALAD (A LEFTOVER.)
Cut cold roast lamb in uniform dainty pieces, place crisp leaves of lettuce in a cold salad bowl, put the lamb on the lettuce, a few capers sprinkled over, a little salt, then mask with mayonnaise dressing.

OBLIGING HOTEL CLERK CONVICTED IN SPOKANE
SPOKANE, Oct. 25.—A jury in the criminal court today found J. G. Simpson guilty of violating the prohibition law. Simpson was permit clerk in the Hotel Spokans when the police raided the hotel. Testimony at the trial showed that Simpson received the permits entitling the holder to ship liquor into the state and affixed the permits after the liquor was received here.

Daily Chats With the Housewife

FINNAN HADDIE DELMONICO.
Wash 1 pound of fish thoroughly; then soak 1-2 hour in cold water; drain, cover with water just below the boiling point and let stand 15

minutes; then drain and wipe dry. Remove the skin and bones and separate into flakes. Put the baked fish into a buttered serving dish, pour over it a thin white sauce, made by blending 2 tablespoons of flour with 4 tablespoons of butter and 2 cups of milk, cover with buttered crumbs, and bake in a hot oven long enough to brown the crumbs and to thoroughly heat the fish.

FRANKFURT SAUSAGES IN WHITE SAUCE.
Boil 5 sausages for 15 minutes. Cool, remove the skins, cut into small pieces. Melt 3 tablespoons butter, add 3 tablespoons flour and 3-4 cup each of milk and cream. Add the sausages, season with salt, pepper and cayenne, let the mixture come to the boiling point and serve.

BAKED EGG PLANT.
Boil them until somewhat tender. In order to remove bitter flavor. Then slit each one down the side and take out seeds. Have ready a stuffing made of grated cracker, butter, minced herbs, salt, pepper, nutmeg and beaten yolks of eggs. Fill with this the cavity left by the seeds, bake the plants in a hot oven. Serve with well-seasoned gravy poured around them in the dish.

LAMB STUFFED WITH SPINACH.
Remove stalks and stale leaves from a quart fresh spinach, thoroughly wash and plunge in a quart of boiling water with a teaspoonful salt for 10 minutes, thoroughly drain on sieve, completely press out all water with the hands and finely chop. Place in a small sauce pan with 2 egg yolks, 1-2 teaspoon salt, 3 tablespoons white pepper, 1-2 teaspoon sugar and 1 tablespoon grated nutmeg. Place pan on fire, sharply stir with wooden spoon while heating for five minutes, remove, keep on a table; carefully bone a shoulder of lamb, season with a teaspoon salt, half teaspoon white pepper and a pinch of nutmeg. Spread spinach on inside part of shoulder of lamb, neatly fold up and tie all

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